

The Windmill

CHRISTMAS DAY 2019

£85 per person

TO START....

Crab and Lobster Bisque

Baked Tomato Galette with Goats Cheese, Black Olive Tapenade and Pumpkin Seeds v

Pressed Ham Hock Terrine, Crispy Quail Egg, Pineapple Jelly

Roast Diver Caught Scallops, Scallop Ravioli, Artichoke Puree, Chestnut Foam

TO FOLLOW....

Roast Free-Range Norfolk Bronze Turkey, Duck Fat Roast Potatoes, Sage & Apricot Stuffing,
Honey Glazed Carrots, Roasted Brussels Sprouts, Marjoram Jus

Roast Halibut Fillet, Sautéed Leeks with Crusted Potatoes, Clam Chardonnay Cream Sauce

Roast Saddle of Kentish Venison with Butternut Squash, Truffle Mash, Kale, Juniper Berries Jus

Mushroom Wellington, Selection of Winter Vegetables v

TO FINISH...

Chocolate Fondant, Salted Caramel Ice Cream, White Chocolate Sauce

Windmill Christmas Pudding, Winter Berry Compote, Brandy Sauce

Coconut Parfait, Roasted Coconut, Mango Sorbet

Selection of Kentish Cheeses, Orchard Chutney, Grapes, Truffle Honey & Water Biscuits

Coffee & Warm Mini Mince Pies